

## **AMENDMENTS TO THE CLAIMS:**

Claims 8,10,11,12,15, and 17 are amended. The following is the status of the claims of the above-captioned application, as amended.

(Original) Claim 1. A method for producing cheese, comprising:

- a) treating a dairy composition comprising cow's milk and/or one or more cow's milk fractions, with a phospholipase;
  - b) heat treating said dairy composition at a temperature of at least 50°C; and
  - c) producing cheese from said heat treated dairy composition;
- wherein step a) is conducted before or during step b).

(Original) Claim 2. The method of claim 1 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 120°C.

(Original) Claim 3. The method of claim 2 wherein the heat treatment in step b) is conducted at 100-120°C for 1 second-15 minutes.

(Original) Claim 4. The method of claim 2 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 100°C.

(Original) Claim 5. The method of claim 4 wherein the heat treatment in step b) is conducted at 80-100°C for 2 seconds-30 minutes.

(Original) Claim 6. The method of claim 4 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 80°C.

(Original) Claim 7. The method of claim 6 wherein the heat treatment in step b) is conducted at 50-80°C for 5 seconds-2 hours.

(Currently amended) Claim 8. The method of ~~any of the claims 1-7~~ further comprising adding calcium to the dairy composition before the heat treatment in step b).

(Original) Claim 9. The method of claim 8 wherein calcium is added as  $\text{CaCl}_2$ .

(Currently amended) Claim 10. The method of ~~any of the claims 1-9~~ wherein the phospholipase is inactivated during the heat treatment.

(Currently amended) Claim 11. The method of ~~any of claims 1-10~~ wherein the dairy composition comprises cow's milk fractions selected among skim milk, butter milk, whey, cream, or any combination thereof.

(Currently amended) Claim 12. The method of ~~any of claims 1-11~~ wherein the cheese is stretched curd cheese.

(Original) Claim 13. The method of claim 12 wherein the cheese is Mozzarella cheese.

(Original) Claim 14. The method of claim 12 wherein the cheese is Pizza Cheese.

(Currently amended) Claim 15. The method of ~~any of the claims 1-14~~, further comprising the step of processing the cheese into a food product.

(Original) Claim 16. The method of claim 15, wherein said food product is selected from the group consisting of pizza, ready-to-eat dishes, toast, burgers, lasagna, dressing, sauces, cheese powder, cheese flavor, and processed cheese.

(Currently amended) Claim 17. A cheese prepared by the method of ~~any of the claims 1-14~~.